

**1.** Preheat your oven to 180°C/160°C fan/ gas mark 4. Grease and line the loaf tin with 1 sheet of the baking paper provided.



**2.** In a large bowl, rub together 95g of butter with the self-raising flour and mixed spice (bag 1) until you have a breadcrumb consistency. Stir in the soft light brown sugar (bag 2). Beat in the eggs, one at a time.



**3.** Peel and core the apple(s), then chop into 1cm cubes. Stir the apple and 45ml (3 tbsp) milk into the mixture until well combined.



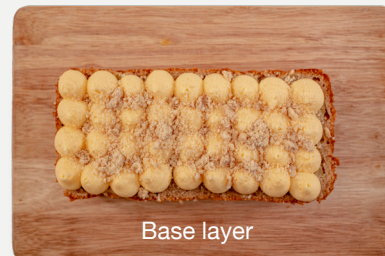
**4.** Spoon the mixture into your prepared loaf tin and bake in the centre of the oven for 45-55 minutes. The loaf is cooked when the provided wooden skewer inserted into the middle of the sponge comes out clean. Leave the loaf to cool completely in the tin on a wire rack.



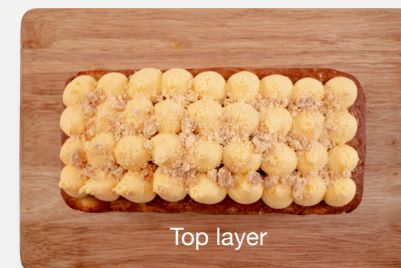
**5.** While the cake is baking, prepare the crumble topping. Empty the plain flour and caster sugar (bag 3) into a bowl with 20g of butter. Rub together with your fingers until the mixture resembles a crumble. Line a baking tray with the remaining piece of baking paper and sprinkle the crumble onto the tray. Once the loaf is out of the oven, keeping the oven temperature the same, bake the crumble mixture for 20 minutes, or until golden. Remove from the oven and place on a wire rack to cool.



**6.** Once the cake and the crumble topping have cooled, make the custard buttercream. Beat 100g of soft butter until smooth, then gradually add the icing sugar (bag 4), beating until light and smooth. Mix the custard powder (bag 5) with 25ml of milk in a small bowl. Add the custard mix to the buttercream and beat everything together. If the icing is a little stiff, add another teaspoon (5ml) of milk and mix until smooth.



**7.** Spoon the buttercream into the provided piping bag and snip around 2cm off the end. Remove the loaf from the tin and discard the paper. Use a sharp knife to cut the loaf horizontally into two layers, cutting gently as it will be delicate. Pipe half of the buttercream onto the base layer of the sponge in 1 inch peaks.



**8.** Sprinkle half of the crumble topping onto the buttercream (you may need to crumble it between your fingers) and sandwich with the other sponge. Pipe the rest of the buttercream on top of the sponge and sprinkle with the remaining crumble.

### MY TOP TIP

To make it easier to fill the piping bag with buttercream, put the bag into a tall glass or mug whilst you spoon in the icing.

*Michel Roux*  
★★★

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	35 MINS	65-75 MINS	10

### IN THE KIT

**Bag 1:** 165g self-raising flour, 1tsp mixed spice

**Bag 2:** 95g soft light brown sugar

**Bag 3:** 30g plain flour, 20g caster sugar

**Bag 4:** 190g icing sugar

**Bag 5:** 20g custard powder

Butter measure

Wooden skewer

2 x A4 baking paper

Large piping bag

### YOU WILL NEED

215g (95g + 20g + 100g)

unsalted butter (at room temperature)

3 medium eggs

200g (1-2 large) cooking apples

75ml (45ml + 25ml + 5ml) milk

2lb loaf tin

A4 baking tray

### STORAGE

This cake is best enjoyed at room temperature. Store in an air-tight container, in a cool dry place.

### INGREDIENTS

Icing sugar: (sugar (97%), maize starch), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin)), light brown sugar: (sugar, cane molasses), plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), caster sugar, custard powder (maize starch, salt, flavouring, colour (annatto)), mixed spice (coriander, cassia, ginger, fennel, nutmeg, clove, cardamom).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1531kJ/361kcal
Fat	0.6g
of which saturates	0g
Carbohydrates	85g
of which sugars	60g
Protein	3.6g
Salt	0.04g

Allergens: For allergens see ingredients in **bold**.

May contain: **milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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# APPLE CRUMBLE & CUSTARD LOAF



Michel Roux

